

aIPA

- Gravity **14 BLG**
- ABV ---
- IBU **61**
- SRM **8.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **12 %/h**
- Boil size **29.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (69.6%) | 80 % | 5 |
| Grain | Strzegom Pszeniczny | 1 kg (17.4%) | 81 % | 6 |
| Grain | Caramel/Crystal Malt - 10L | 0.25 kg (4.3%) | 73 % | 150 |
| Grain | Aromatic Malt | 0.5 kg (8.7%) | 78 % | 51 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil | Simcoe | 20 g | 30 min | 13.2 % |
| Boil | Cascade | 15 g | 15 min | 6 % |
| Boil | Citra | 15 g | 10 min | 12 % |
| Boil | Cascade | 15 g | 10 min | 6 % |
| Boil | Citra | 15 g | 10 min | 12 % |
| Boil | Bravo | 20 g | 20 min | 15.5 % |
| Dry Hop | Citra | 20 g | 3 day(s) | 12 % |
| Dry Hop | Cascade | 20 g | 5 day(s) | 6 % |
| Dry Hop | Simcoe | 30 g | 2 day(s) | 13.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |